

The Oxford County Citizen.

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BETHEL, MAINE, THURSDAY, APRIL 10, 1924.

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MRS. CALVIN CUMMINGS

Born June 29, 1861. Died April 4, 1924.
Mester A. Bartlett was born in Gratton, Maine, sixty-three years ago, the daughter of the late Freeland and Betsy Bartlett.

In her young womanhood she became the wife of Calvin Cummings and to this union four children were born, Freeland, Sherman, Louisa (Mrs. Fred Tibbets) and A. Rowe Cummings. A greater part of their married life has been spent in Albany with the exception of some years spent at North West, Bethel, where Mr. Cummings tended the ferry, and two years that they lived on Vernon Street in Bethel village.

She leaves, besides her immediate family, five brothers, Warrington, Will and Benjamin Bartlett of Upton, Asa Bartlett of Bethel, and Pearl Bartlett of Norway; two sisters, Mrs. Fred Lane of Upton and Mrs. Dollie Porter of Norway. One brother, Dana Bartlett, of Norway, and one sister, Mrs. Ida Lombard of Hartford, Me., died several years ago.

Mrs. Cummings has been very ill a greater part of the time for the last few years and everything was done for her help and comfort that family and friends could do. Her children were with her as often as their duties would allow them. Although her sufferings at times were intense no murmur or fretful complaint was ever heard from her lips.

She was a valued member of Brown W. C. and was known as a very efficient nurse. In her home she was the devoted home maker, a faithful wife and tender mother, and we who loved her from the friends' viewpoint will ever cherish the memory of an unselfish life lived for others. "She doth little kindnesses" could be truthfully said each day of her. Oh! those many acts of kindness and help, done and forgotten by her as soon as they were accomplished, but to us they have become mountain peaks of memory.

The beautiful flowers, like those she so loved in life, were brought in fragrant masses by her many friends to surround her last resting place. All of the family, with the exception of two brothers, Will and Warrington, and one sister, Mrs. Fred Lane of Upton, were present at the service conducted at her late home, Monday the seventh, Rev. C. B. Oliver speaking very tenderly to the bereaved ones.

Billy's beautiful lines seem to express in the best way our inexpressible thoughts:

"I cannot say, and I will not say
That she is dead—she is just away!
With a cheery smile, and a wave of the hand,

She has wandered into an unknown land,
Add left us dreaming how very fair
It needs must be, since she lingers there.
And you—O you, who the wildest years
For the old time step and the glad to turn—

Think of her faring on, as dear
In the love of There as the love of Here,
Think of her as the same, I say:
She is not dead—she is just away!"

MISS FLORENCE HALE TO SPEAK IN BETHEL

The citizens of Bethel who have been privileged to hear Miss Florence Hale of the State Educational Department will be pleased to know that she is to speak in the assembly room at Gould's Academy on Monday evening, April 14. Miss Hale comes to Bethel under the auspices of the Parent Teacher Association which has been trying for two years to secure her services. Her ability as a speaker makes her to great demand not only in Maine but throughout the United States.

It is hoped that all persons interested in education will avail themselves of hearing this extraordinary and instructive speaker. Those who have heard Miss Hale can assure everyone who will attend a pleasant and profitable evening. The grammar school will furnish music under Miss Wheeler's direction.

Don't forget the time, date and place. O'clock, Monday evening, April 14, at Gould's Academy Assembly Hall.

The Ladies' Club will be entertained by Mrs. Hanson, Thursday, P. M. Social committee of the club will give a review of books.

One of the largest box cars ever shipped into this part of Maine was to Lewiston recently. The car is the property of the Chicago, Milwaukee & St. Paul R. R. and was loaded with 1400 deer, enough to supply 100 cottages. The car was so large that the truck wheel had to be removed to allow it to pass under the bridge at Main St. This car is over 50 ft. long, 10 ft. wide and 15 feet high and weighs 30,000 pounds.

BETHEL AND VICINITY

Rev. S. T. Achenbach was in Portland last week.

Prof. F. E. Hanson was in Portland last Thursday.

Mr. Leslie Davis was in Portland one day last week.

Miss Mattie Foster, who has been ill, is much improved.

Mr. L. L. Carver was in Mapleton, Me., over the week end.

Mr. Harold Marshall was in Lewiston the first of the week.

Mr. James Wiles is sawing shingles at his mill on Cross Street.

Mr. Carl Upton of Norway was in town a few days this week.

Mr. R. J. Sawyer was home from Berlin, N. H., over the week end.

Mrs. P. C. Andrews has completed her duties at Young's Variety Store.

Mr. Haley Forest Ranger, from Gorham, N. H., was in town Monday.

Misses Lola Gaudette and Ruth Emery were visitors in Lewiston, Saturday.

Miss Margaret Vandenberg is spending her vacation at her home here.

Miss Bertha Bailey of North Newry is assisting in the home of F. J. Tyler.

Mr. and Mrs. Lloyd Luxton and baby were guests of relatives in Mason, Sunday.

Mr. Harry Carter of Gorham, N. H., spent the week end with relatives in town.

Mrs. D. M. Forbes was the guest of relatives in Gorham, N. H., one day last week.

Mr. Paul Badger of Portsmouth, N. H., is a guest of her mother, Mrs. Ella Mansfield.

Mrs. C. L. Davis is visiting her daughter, Mrs. Robert Wormell, and family in Portland.

Miss Ruth Homsted of Mapleton, Me., was the guest of friends in town a few days last week.

Mrs. S. T. Achenbach returned from Boston, Friday, where she has been spending some time.

Mr. Silas Littlejohn, who has been spending the winter in Auburn, is the guest of friends in town.

Mr. and Mrs. E. E. Whitney, who spent the winter in St. Petersburg, Fla., returned to Bethel last week.

Mrs. Harry Hastings and Mrs. D. M. Forbes attended the funeral of Mrs. Calvin Cummings in Albany, Monday.

Miss Geo Russell, who has been spending the winter months at Maple Inn, has returned to her home on Kimball Park.

Messrs. P. P. Flint and Albert G. James have been appointed Deputy Fire Wardens by Neil L. Violette, acting forest commissioner.

The Misses Ethel and Patricia Hall of South Paris were guests of their grandparents, Mr. and Mrs. Albin Hall, a few days last week.

Mrs. Frank King and children have returned from a vacation where they have been spending the winter. Mr. King was at home over the week end.

Ask Hanson Mason and L. W. Mason, who returned from their trip through Bethel, spoke at the town meeting held at the Main Street in Bethel & Maine.

Mrs. Anna King of South Paris, who has been with her daughter, Mrs. L. J. Littlejohn, returned to her home Sunday. Mrs. Littlejohn is much improved.

Mr. Nelson Bartlett spent a few days last week with his parents, Mr. and Mrs. L. F. Bartlett. He had just returned from a southern trip with the Bowdoin College baseball team.

Those who attended the Republican Convention in Portland last week were: H. H. Hastings, L. W. Hanson, Herman Mason, W. R. Bartlett, C. L. Davis, Mrs. Alice Barker, Miss Geo Russell, Mrs. R. J. Barker.

(Continued on page 8)

GOULD'S ACADEMY TO HAVE NEW DORMITORY

Mr. Harry J. Carlson of the firm of Coolidge & Carlson of Boston, the well-known architects, was in Bethel last Thursday. He was met here by Mr. A. F. Warren of the firm of A. F. Warren & Son of Auburn and the general contract for Gould's proposed girls' dormitory was awarded to the above named firm.

A. F. Warren & Son are well known throughout the State and have an excellent reputation for first class work. They were the builders of the beautiful Chapel at Bates College, one of the finest pieces of architecture in New England, also of Chase Hall, the Bates College Community House, and other public buildings in different parts of the State. The location of the new building was definitely fixed on Thursday, the levels ascertained and ground will be broken just as soon as weather conditions will permit.

The following article relative to the new dormitory, taken from a recent issue of the Academy Herald, will be of interest to readers of the Citizen:

"Gould's Academy has long been recognized as one of the best fitting schools in the State, if not in New England, and since the erection of the new William Bingham Gymnasium and the opening of the Manual Training Shop and the Domestic Arts Cottage, a gradually increasing number of students have sought admission to the school. Holden Hall and the cottage have long been crowded to the limit, many pupils have been accommodated in homes in the village, while many others have been turned away for the lack of any accommodations whatsoever.

"The need, therefore, of a new dormitory, where all the boarding pupils could be brought together as one large family, has been keenly felt. The campus offered little opportunity for the needed expansion without an unsightly crowding of buildings, which, with proper setting would be architecturally beautiful.

"Early in the summer of 1923 it was learned that the Mary Chapman property, located diagonally across the street from the Academy and adjacent to the new playground, could be purchased, and steps were immediately taken by Principal Hanson and the Trustees to secure this property for the Academy.

An option was first secured on the property, and later a deed was passed transferring to the Academy about twelve acres of land together with the buildings thereon. The old barns were immediately torn down and a foundation placed for the cottage house, which will be moved to the north east corner of the campus, to be used, in the future, as the home for an all the year janitor.

"The removal of these buildings leaves the entire Church Street front of the newly acquired property for a dormitory site, while the rear gives increased opportunity for playground expansion. On this site will be built one of the most beautiful and best equipped girls' dormitories to be found in any second day school in New England.

"The building will be of brick, three stories in height, fireproof, and will embody the latest and best improvements in heating, lighting and ventilation.

"The basement will contain two drawing rooms easily accessible from the two main hall ways above, home, laundry, girls' laundry and storage rooms for all needs and purposes. Here

improving. She sent thanks to the Grange for the beautiful cake they had sent her. A social hour was enjoyed with refreshments consisting of coffee, sandwiches and delicious cake were served.

GRANGE NEWS

BETHEL GRANGE

Bethel Grange met for its regular meeting April 8th, worthy Master P. E. Russell in the chair. After the regular business meeting the lectures presented the following program:

Reading on Bird Life. Holes were shown the crew to estimate the question was discussed by Mrs. Anna Barker, Zeke Merrill and Kimball.

Readings on the subject by Frances E. Foster, Hastings, Zeke Merrill and Brother Zeke Merrill.

Prizes were given.

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THE J. E. JONES LETTER

WJAF AND KOHINA

That's a radio headline, brought in on 1023 meters, or to say it in English, we've got Japan and China trading talks with us over the radio that encircled the world in 1923. You may believe it or not, but experts in the Government who are trying to solve means for radio control, are positive that radio is going to make the whole world speak English, and with a universal language, they agree the world will find universal peace. This new Secretary of War, Judge Wilbur, blew into Washington from California a few days ago and began making speeches for a great navy on the very same day that the Senate Finance Committee thought it had found a way to give the public a twenty-five per cent tax reduction for the present year. Judge Wilbur may have thought he was making a hit, but he wasn't. He may have known (but he didn't mention it), that the radio message traffic between the Pacific coast and Japan shows a constant and substantial increase, while the Federal Telegraph Company of Delaware is building stations in China and the Orient, and the company already has made great progress in broadcasting on California's glorious shores. With new means of communication goes trade extension, and new trade relations foster common interests, and make for friendship. A good many wise men of the world believed that the United States and Japan were headed towards war until the Washington Arms Conference brought the nations face to face, and enabled the leaders of public thought to talk over their differences in a frank and friendly manner. The extension of radio to Japan and China is but part of the great movement to sweep peace with the demand for this new agency in civilization throughout the whole world. The Orient will like a better when they learn more of the great soul of America through radio.

SAVORS OF REPUDIATION

The controversy between the heads of the United States Government and the Northern Pacific Railway, with reference to the claim of the latter under its original land grant, revives a thrilling old story of how the Government matched millions of acres of inaccessible wild land as the prize to be achieved by the Empire Builders who in turn invested their real millions in the construction of our transcontinental railroads. Important features in the controversy indicate that the Northern Pacific did not receive all of their lands because much of the undiscovered West remained unsurveyed. When the Government decided to establish National Forests, it "annexed" the lands apparently belonging to the Northern Pacific under its grant. In the shuffle of events the railroad appears to have lost something like three million acres, against which possibly half a million acres remain as an offset because of so-called "erroneous location of the land grant limit lines." President Charles Donnelly of the Northern Pacific, has issued a booklet which brings the whole subject out of the fog of Washington politics, and besides analyzing the legal phases of the question he has treated the whole matter from "the equitable and moral considerations." His presentation of the case is accompanied by the letters of Cabinet officers and the President, and the volume is a sort of textbook of the entire dispute. Mr. Donnelly makes a strong presentation in his claim that the position of the Government favors of repudiation.

Weighted in the common sense scales of the "long and short of it," the Government appears to be leaning on the belief that the cheap lands promised in the days when Abraham Lincoln signed the legislation that made possible the building of the Northern Pacific, have to come too valuable to part with. And so Uncle Sam appears to be trying to keep the valuable lands that he so willingly pledged to the great railroad that penetrated the "prairie land" a half century ago, on the other hand the Northern Pacific line and seem to be looking for something more than the carrying out of the original bargain, which is a profitable underlying factor business that the Government should adhere to.

PROMISES AND PERFORMANCES

There is a popular belief that political promises are forgetful of their promises, and that political platforms are a good deal like railroad platforms in that they are crowded principally to "get in, as" (over fifty member nations of the League of Nations) across the United States with protesting had faith. Two million Filipinos produce goods that we have repeatedly promised these independent government and have made no forward step towards fulfilling the pledges. Also

NEAR RIVER GRANGE

Near River Grange No. 635, met in regular session Saturday evening, April 5, worthy Master Bennett in the chair. Officers present, G. R. E. E. Chapman, Howard, Lester, Roman, A. R. F. French, L. A. P. Gaudette, Gaudette, Terrence, H. A. Hastings. Grange opened in form. Committees were appointed for the annual supper and dance. Committee on dance, L. E. Wright, Mrs. Stevens, E. E. Bennett, Roger, C. Stevens, S. P. Davis, E. Stevens, snow, Ernest Holt, M. A. Holt, E. Chapman. Literary program as follows:

Each member entertains three minutes. Program consisted of readings, stories, jokes, songs, etc., after which a fifteen minute song service was enjoyed by all. Home made candy was served. President present. After the usual routine of the meeting the third and fourth degrees were conferred upon one candidate. April 15, the program will be in keeping with Brother.

ROUND MOUNTAIN GRANGE

Round Mountain Grange met at their hall Saturday afternoon, April 5, with a good attendance and all the officers present. After the usual routine of the meeting the third and fourth degrees were conferred upon one candidate. April 15, the program will be in keeping with Brother.

CLASS PARTS ASSIGNED AT GOULD'S ACADEMY

Following are the appointments from the Senior class for Commencement honors:

Salutatory—Taylor Clough.
Valedictory—Alfreda Wheeler.
Class Gift—Emeline Heath.
Class Ode—Bernice Haines.
Commencement Play—Freddie Philbrick, Willard Dean, Mildred York, Ruth Hastings, Shirley Brooks, Gene Saunders, Marion Brooks, William Chapman, Louise Shordon, Elsie Flint, Mildred Kiddy, Donald Sweeney, Ruth Emery, Ernest Holt, Edward Carlson.

The class play is a new departure in the Commencement activities. This will be a classical play, The Masque of Two Strangers, by Lady Alice Edgerton, and will be presented by the above cast in place of the lesser honor parts which have been the usual program.

Following is a list of Seniors whose final average of rank is 90 per cent or above: Taylor Clough, Alfreda Wheeler, Emeline Heath, Willard Dean, Mildred York, Shirley Brooks, Marion Brooks, Freddie Philbrick, Bernice Haines, Lilla Morse and Ruth Hastings. Those lacking less than one per cent of attaining this list are Louise Shordon, Gene Saunders, Ernest Holt.

On Thursday evening, April 4, the opera, "The Tale of Chance," was repeated. The presentation was in the William Bingham Gymnasium. The proceeds of \$28.70 will be used in payment of a new set of encyclopaedia recently purchased for the school library.

CHURCH ACTIVITIES

METHODIST CHURCH

Charles B. Oliver, Minister
Sunday, April 13: There will be no church service. Sunday School at 12:00. Sunday evening: Epworth League at 6:30. Leader, Mr. Perry Lapham. Subject, "The promise of Jesus realized."

Thursday, April 10: Ladies' Aid will meet with Mrs. Annas on Mason Street.

Tuesday, April 15: Lenten service at the Universalist church. Rev. Mr. Oliver will preach.

UNIVERSALIST CHURCH

Walter W. Wolfe, Minister
(Church Calendar, Sunday, April 13th, (Palm Sunday))

10:45: Devotional service, German topic, "The Story of the Upper Room." A communion service will follow the sermon. All who sincerely believe in the Leadership of Jesus, irrespective of church affiliation, are invited to join in this service of loving memory.

12:00: Sunday School. Children's story sermon. Bible Class for adults conducted by the minister. Theme for discussion, "Elijah and his Times."

7:15 P. M.: Instead of the usual young people's meeting our people will join those of the Congregational church in their service to be held in Garland Chapel. Mr. Wolfe will speak.

Tuesday, April 15, 7:30 P. M.: Lenten service to be held in the Universalist church. This is a community service. The Rev. Mr. Oliver will be the speaker.

April 16th, 7:30 P. M.: Community Lenten service held in Garland Memorial Chapel. The Rev. Mr. Achenbach will be the speaker.

The Ladies' Circle will meet at the church Wednesday, April 16th.

CONGREGATIONAL CHURCH

E. T. Achenbach, Minister

Thursday, April 10, 3 o'clock. Meeting of the Ladies' Club with Mrs. E. E. Hanson.

Sunday, April 13:

10:45: Palm Sunday service with appropriate music and sermons.

12:00: Session of the Church School.

7:15: Lenten service in the parlors and chapel. The Universalist people will join in the service, Mr. Wolfe giving the address.

Tuesday, April 15

6:45: Church rehearsal.

7:30: Lenten service at the Universalist church. Sermon by Mr. Oliver.

CHRISTIAN REFORM CHURCH

Spring Street
Sunday School at 10:00 A. M.
Sunday service at 10:45 A. M.

Master Gerald West of Kral, N. H., was the guest of his grandmother, Mrs. Elsie Thurston, last week. His mother, Mrs. Cleveland West, came Sunday to accompany him home.

Mrs. Guy Bartlett of Bethel has a son of ten Rhode Island Red hens that have laid during the month of March 237 eggs, an average of eight eggs per day. Three days in succession they laid two eggs a day three different times. Can any one beat it?

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NEW ENGLAND NEWS IN TABLOID FORM

News of General Interest From the Six States

Sir Arthur Currie, head of McGill University, has been chosen as Commencement Day speaker at the University of Vermont, June 23.

Actual mobilization of the officers and enlisted men of the reserve corps, as it would be done in event of a war emergency, is planned for some day to be designated this summer.

Indignation that \$2500 in prizes have been offered for the killing of crows, which he termed "one of the farmers' friends" was expressed by Gov. Percival P. Baxter in a statement. He expressed the hope that Maine people will not participate in the contest.

Seventy-nine cousins living in Quincy, Weymouth and Braintree, Mass., will benefit to the extent of \$1000 each by the provisions of the will of Alexander F. Morrison of San Francisco, which was admitted to probate a few days ago in that city.

The Commonwealth of Massachusetts will not know until some time after next June whether it still holds title to 25 acres of land on the shore of Lake Ontario, which the city of Rochester, N. Y., is now using for park purposes.

State highway construction in Me., which has been on a curtailed basis for three years and which will continue the coming season, will be halted altogether in 1925 unless a way is found out of an apparent legal dilemma.

Congressman Wallace H. White, Jr., Republican, announces that he will be a candidate for re-nomination at the June primaries in the 2d Maine district. This reverses his previously announced decision to retire from Congress next March.

State Supt. W. M. Forgrave of the Massachusetts Anti-Saloon League, speaking before the Framingham Rotary Club declared Middlesex County has saved at least \$100,000 from the decrease in meals served in the Middlesex county jail and house of correction during the last four years of prohibition.

Governor Cox has taken definite steps to prevent further stable fires such as those which recently have caused the death of a large number of horses. In a special message to the Legislature the Governor urged that some efficient and practical way of protecting horses be found. A bill for the purpose has already been referred to the next annual session.

R. W. McNeel, editor and publisher of the Boston Financial News, through the columns of his paper, is calling upon the county and state prosecuting officials to "enforce the law" so that the swindling of New England investors through bucket-shop operations and fake promotions may be definitely terminated in this community.

The National Woman's Party opened its New England drive for the federal equal rights amendment recently, with a luncheon in the Copple-Plaza Hotel, Boston, at which speeches were made by Mrs. F. O. Havermeyer of New York noted feminist leader; Mrs. Stephen Pell, national chairman of the finance committee; Gail Laughlin, attorney, and Doris Stevens.

The local dyer and fishers union of Lawrence, Mass., has sent an open letter to President Coolidge, asking that Congress pay some attention to the condition of the New England textile industry where "thousands of people who depend upon that industry for a livelihood are now out of employment." The letter states that "many families and persons are in dire want and that the outlook is not encouraging."

John Coolidge and Calvin Coolidge, Jr., the sons of President Coolidge, will attend the Citizens' Military Training Camp at Camp Devens in August, according to Colonel Stanton C. Winship. John Coolidge, who attended the camp last summer, will take the red course in infantry. Calvin Coolidge, Jr. has applied for information and application blanks and will, if accepted, take the fast course.

Labor union representatives of the printing craft appeared before the Massachusetts Legislative Committee on Ways and Means and State Administration, sitting jointly in favor of the petition of G. J. McBratney, president of the Boston Typographical Union, for a 44-hour week as all State printers. They stated that a 48 hour shop was the successful bidder last year and then let the contract to a 44 hour shop, with the State saving money on the whole matter.

For six hours Michael De Luca, 35, of Ipswich, Mass., sat on the state covered roof of the main hospital building at Danvers 33 feet above the ground. Even when his wife and 18-year-old daughter arrived and he teased him in his native tongue his attitude did not change. As the clock was striking 4 o'clock slowly rose from his crouching position. He stretched, deliberately drew a cigarette, forbidden in hospital, from his pocket and lit it. Then he jumped.

A Boston fern, the property of A. R. Stebbins of Braintree, Vt., has shown a remarkable growth in the five years of its existence. Mr. Stebbins bought it early in 1919, when it was a small plant with just one leaf. It has grown marvelously without ever having been moved from the same spot in the Stebbins home until now it has 125 leaves of which the longest is exactly 29 inches.

There are 32 leaves that are six feet or more long and several of shorter length.

BOSTON MARKET REVIEW

Prepared by the Boston Office of the Bureau of Agricultural Economics, U. S. Dept. of Agriculture

For Week Ending April 5, 1924

BRIGHTON LIVESTOCK AND BOSTON WESTERN DRESSED MEATS
110g receipts moderate, market quiet, demand normal. Bulk of sales \$1.50-\$2.25. Butcher cattle receipts moderate, market steady, demand light. Cows and heifers \$2.00-\$2.50, bulls \$2.00-\$2.50, canners and cutters, cows and heifers \$2.25-\$2.50. Receipts of veal calves very light, market steady, demand limited. Light weight selling at \$4.00-\$5.00, heavier at \$3.00-\$3.50. 33lb cows receipts moderate, market weak, demand limited. Choice \$2.00-\$2.50, good \$1.50-\$2.00, medium \$1.00-\$1.50. Fresh Beef Receipts limited, 100 lbs. Fresh Beef Receipts limited, 100 lbs. \$3.50-\$4.00, good \$3.00-\$3.50, medium \$2.50-\$3.00. Veal receipts moderate, market steady, demand light. Good \$3.50-\$4.00, medium \$3.00-\$3.50, light \$2.50-\$3.00. Veal receipts moderate, market steady, demand light. Good \$3.50-\$4.00, medium \$3.00-\$3.50, light \$2.50-\$3.00.

FRUITS AND VEGETABLES
No report.
DAIRY AND POULTRY PRODUCTS
Dressed poultry. Market firm, because of more limited supplies of fresh. 20-21c, 2-25c, 2-25c. Chicken 5, 10, 15, 20, 25, 30, 35, 40, 45, 50, 55, 60, 65, 70, 75, 80, 85, 90, 95, 100. Live poultry steady, receipts light and demand moderate. 20-21c, 2-25c, 2-25c. Butter market firm, the first of week, prices ranging from 15c to 16c. Further advances thought may be unwarranted and tone at close of week only steady. Portland butter continues to arrive unsolicited. 22-23c, 24-25c, 26-27c, 28-29c, 30-31c, 32-33c, 34-35c, 36-37c, 38-39c, 40-41c, 42-43c, 44-45c, 46-47c, 48-49c, 50-51c, 52-53c, 54-55c, 56-57c, 58-59c, 60-61c, 62-63c, 64-65c, 66-67c, 68-69c, 70-71c, 72-73c, 74-75c, 76-77c, 78-79c, 80-81c, 82-83c, 84-85c, 86-87c, 88-89c, 90-91c, 92-93c, 94-95c, 96-97c, 98-99c, 100-101c, 102-103c, 104-105c, 106-107c, 108-109c, 110-111c, 112-113c, 114-115c, 116-117c, 118-119c, 120-121c, 122-123c, 124-125c, 126-127c, 128-129c, 130-131c, 132-133c, 134-135c, 136-137c, 138-139c, 140-141c, 142-143c, 144-145c, 146-147c, 148-149c, 150-151c, 152-153c, 154-155c, 156-157c, 158-159c, 160-161c, 162-163c, 164-165c, 166-167c, 168-169c, 170-171c, 172-173c, 174-175c, 176-177c, 178-179c, 180-181c, 182-183c, 184-185c, 186-187c, 188-189c, 190-191c, 192-193c, 194-195c, 196-197c, 198-199c, 200-201c, 202-203c, 204-205c, 206-207c, 208-209c, 210-211c, 212-213c, 214-215c, 216-217c, 218-219c, 220-221c, 222-223c, 224-225c, 226-227c, 228-229c, 230-231c, 232-233c, 234-235c, 236-237c, 238-239c, 240-241c, 242-243c, 244-245c, 246-247c, 248-249c, 250-251c, 252-253c, 254-255c, 256-257c, 258-259c, 260-261c, 262-263c, 264-265c, 266-267c, 268-269c, 270-271c, 272-273c, 274-275c, 276-277c, 278-279c, 280-281c, 282-283c, 284-285c, 286-287c, 288-289c, 290-291c, 292-293c, 294-295c, 296-297c, 298-299c, 300-301c, 302-303c, 304-305c, 306-307c, 308-309c, 310-311c, 312-313c, 314-315c, 316-317c, 318-319c, 320-321c, 322-323c, 324-325c, 326-327c, 328-329c, 330-331c, 332-333c, 334-335c, 336-337c, 338-339c, 340-341c, 342-343c, 344-345c, 346-347c, 348-349c, 350-351c, 352-353c, 354-355c, 356-357c, 358-359c, 360-361c, 362-363c, 364-365c, 366-367c, 368-369c, 370-371c, 372-373c, 374-375c, 376-377c, 378-379c, 380-381c, 382-383c, 384-385c, 386-387c, 388-389c, 390-391c, 392-393c, 394-395c, 396-397c, 398-399c, 400-401c, 402-403c, 404-405c, 406-407c, 408-409c, 410-411c, 412-413c, 414-415c, 416-417c, 418-419c, 420-421c, 422-423c, 424-425c, 426-427c, 428-429c, 430-431c, 432-433c, 434-435c, 436-437c, 438-439c, 440-441c, 442-443c, 444-445c, 446-447c, 448-449c, 450-451c, 452-453c, 454-455c, 456-457c, 458-459c, 460-461c, 462-463c, 464-465c, 466-467c, 468-469c, 470-471c, 472-473c, 474-475c, 476-477c, 478-479c, 480-481c, 482-483c, 484-485c, 486-487c, 488-489c, 490-491c, 492-493c, 494-495c, 496-497c, 498-499c, 500-501c, 502-503c, 504-505c, 506-507c, 508-509c, 510-511c, 512-513c, 514-515c, 516-517c, 518-519c, 520-521c, 522-523c, 524-525c, 526-527c, 528-529c, 530-531c, 532-533c, 534-535c, 536-537c, 538-539c, 540-541c, 542-543c, 544-545c, 546-547c, 548-549c, 550-551c, 552-553c, 554-555c, 556-557c, 558-559c, 560-561c, 562-563c, 564-565c, 566-567c, 568-569c, 570-571c, 572-573c, 574-575c, 576-577c, 578-579c, 580-581c, 582-583c, 584-585c, 586-587c, 588-589c, 590-591c, 592-593c, 594-595c, 596-597c, 598-599c, 600-601c, 602-603c, 604-605c, 606-607c, 608-609c, 610-611c, 612-613c, 614-615c, 616-617c, 618-619c, 620-621c, 622-623c, 624-625c, 626-627c, 628-629c, 630-631c, 632-633c, 634-635c, 636-637c, 638-639c, 640-641c, 642-643c, 644-645c, 646-647c, 648-649c, 650-651c, 652-653c, 654-655c, 656-657c, 658-659c, 660-661c, 662-663c, 664-665c, 666-667c, 668-669c, 670-671c, 672-673c, 674-675c, 676-677c, 678-679c, 680-681c, 682-683c, 684-685c, 686-687c, 688-689c, 690-691c, 692-693c, 694-695c, 696-697c, 698-699c, 700-701c, 702-703c, 704-705c, 706-707c, 708-709c, 710-711c, 712-713c, 714-715c, 716-717c, 718-719c, 720-721c, 722-723c, 724-725c, 726-727c, 728-729c, 730-731c, 732-733c, 734-735c, 736-737c, 738-739c, 740-741c, 742-743c, 744-745c, 746-747c, 748-749c, 750-751c, 752-753c, 754-755c, 756-757c, 758-759c, 760-761c, 762-763c, 764-765c, 766-767c, 768-769c, 770-771c, 772-773c, 774-775c, 776-777c, 778-779c, 780-781c, 782-783c, 784-785c, 786-787c, 788-789c, 790-791c, 792-793c, 794-795c, 796-797c, 798-799c, 800-801c, 802-803c, 804-805c, 806-807c, 808-809c, 810-811c, 812-813c, 814-815c, 816-817c, 818-819c, 820-821c, 822-823c, 824-825c, 826-827c, 828-829c, 830-831c, 832-833c, 834-835c, 836-837c, 838-839c, 840-841c, 842-843c, 844-845c, 846-847c, 848-849c, 850-851c, 852-853c, 854-855c, 856-857c, 858-859c, 860-861c, 862-863c, 864-865c, 866-867c, 868-869c, 870-871c, 872-873c, 874-875c, 876-877c, 878-879c, 880-881c, 882-883c, 884-885c, 886-887c, 888-889c, 890-891c, 892-893c, 894-895c, 896-897c, 898-899c, 900-901c, 902-903c, 904-905c, 906-907c, 908-909c, 910-911c, 912-913c, 914-915c, 916-917c, 918-919c, 920-921c, 922-923c, 924-925c, 926-927c, 928-929c, 930-931c, 932-933c, 934-935c, 936-937c, 938-939c, 940-941c, 942-943c, 944-945c, 946-947c, 948-949c, 950-951c, 952-953c, 954-955c, 956-957c, 958-959c, 960-961c, 962-963c, 964-965c, 966-967c, 968-969c, 970-971c, 972-973c, 974-975c, 976-977c, 978-979c, 980-981c, 982-983c, 984-985c, 986-987c, 988-989c, 990-991c, 992-993c, 994-995c, 996-997c, 998-999c, 1000-1001c, 1002-1003c, 1004-1005c, 1006-1007c, 1008-1009c, 1010-1011c, 1012-1013c, 1014-1015c, 1016-1017c, 1018-1019c, 1020-1021c, 1022-1023c, 1024-1025c, 1026-1027c, 1028-1029c, 1030-1031c, 1032-1033c, 1034-1035c, 1036-1037c, 1038-1039c, 1040-1041c, 1042-1043c, 1044-1045c, 1046-1047c, 1048-1049c, 1050-1051c, 1052-1053c, 1054-1055c, 1056-1057c, 1058-1059c, 1060-1061c, 1062-1063c, 1064-1065c, 1066-1067c, 1068-1069c, 1070-1071c, 1072-1073c, 1074-1075c, 1076-1077c, 1078-1079c, 1080-1081c, 1082-1083c, 1084-1085c, 1086-1087c, 1088-1089c, 1090-1091c, 1092-1093c, 1094-1095c, 1096-1097c, 1098-1099c, 1100-1101c, 1102-1103c, 1104-1105c, 1106-1107c, 1108-1109c, 1110-1111c, 1112-1113c, 1114-1115c, 1116-1117c, 1118-1119c, 1120-1121c, 1122-1123c, 1124-1125c, 1126-1127c, 1128-1129c, 1130-1131c, 1132-1133c, 1134-1135c, 1136-1137c, 1138-1139c, 1140-1141c, 1142-1143c, 1144-1145c, 1146-1147c, 1148-1149c, 1150-1151c, 1152-1153c, 1154-1155c, 1156-1157c, 1158-1159c, 1160-1161c, 1162-1163c, 1164-1165c, 1166-1167c, 1168-1169c, 1170-1171c, 1172-1173c, 1174-1175c, 1176-1177c, 1178-1179c, 1180-1181c, 1182-1183c, 1184-1185c, 1186-1187c, 1188-1189c, 1190-1191c, 1192-1193c, 1194-1195c, 1196-1197c, 1198-1199c, 1200-1201c, 1202-1203c, 1204-1205c, 1206-1207c, 1208-1209c, 1210-1211c, 1212-1213c, 1214-1215c, 1216-1217c, 1218-1219c, 1220-1221c, 1222-1223c, 1224-1225c, 1226-1227c, 1228-1229c, 1230-1231c, 1232-1233c, 1234-1235c, 1236-1237c, 1238-1239c, 1240-1241c, 1242-1243c, 1244-1245c, 1246-1247c, 1248-1249c, 1250-1251c, 1252-1253c, 1254-1255c, 1256-1257c, 1258-1259c, 1260-1261c, 1262-1263c, 1264-1265c, 1266-1267c, 1268-1269c, 1270-1271c, 1272-1273c, 1274-1275c, 1276-1277c, 1278-1279c, 1280-1281c, 1282-1283c, 1284-1285c, 1286-1287c, 1288-1289c, 1290-1291c, 1292-1293c, 1294-1295c, 1296-1297c, 1298-1299c, 1300-1301c, 1302-1303c, 1304-1305c, 1306-1307c, 1308-1309c, 1310-1311c, 1312-1313c, 1314-1315c, 1316-1317c, 1318-1319c, 1320-1321c, 1322-1323c, 1324-1325c, 1326-1327c, 1328-1329c, 1330-1331c, 1332-1333c, 1334-1335c, 1336-1337c, 1338-1339c, 1340-1341c, 1342-1343c, 1344-1345c, 1346-1347c, 1348-1349c, 1350-1351c, 1352-1353c, 1354-1355c, 1356-1357c, 1358-1359c, 1360-1361c, 1362-1363c, 1364-1365c, 1366-1367c, 1368-1369c, 1370-1371c, 1372-1373c, 1374-1375c, 1376-1377c, 1378-1379c, 1380-1381c, 1382-1383c, 1384-1385c, 1386-1387c, 1388-1389c, 1390-1391c, 1392-1393c, 1394-1395c, 1396-1397c, 1398-1399c, 1400-1401c, 1402-1403c, 1404-1405c, 1406-1407c, 1408-1409c, 1410-1411c, 1412-1413c, 1414-1415c, 1416-1417c, 1418-1419c, 1420-1421c, 1422-1423c, 1424-1425c, 1426-1427c, 1428-1429c, 1430-1431c, 1432-1433c, 1434-1435c, 1436-1437c, 1438-1439c, 1440-1441c, 1442-1443c, 1444-1445c, 1446-1447c, 1448-1449c, 1450-1451c, 1452-1453c, 1454-1455c, 1456-1457c, 1458-1459c, 1460-1461c, 1462-1463c, 1464-1465c, 1466-1467c, 1468-1469c, 1470-1471c, 1472-1473c, 1474-1475c, 1476-1477c, 1478-1479c, 1480-1481c, 1482-1483c, 1484-1485c, 1486-1487c, 1488-1489c, 1490-1491c, 1492-1493c, 1494-1495c, 1496-1497c, 1498-1499c, 1500-1501c, 1502-1503c, 1504-1505c, 1506-1507c, 1508-1509c, 1510-1511c, 1512-1513c, 1514-1515c, 1516-1517c, 1518-1519c, 1520-1521c, 1522-1523c, 1524-1525c, 1526-1527c, 1528-1529c, 1530-1531c, 1532-1533c, 1534-1535c, 1536-1537c, 1538-1539c, 1540-1541c, 1542-1543c, 1544-1545c, 1546-1547c, 1548-1549c, 1550-1551c, 1552-1553c, 1554-1555c, 1556-1557c, 1558-1559c, 1560-1561c, 1562-1563c, 1564-1565c, 1566-1567c, 1568-1569c, 1570-1571c, 1572-1573c, 1574-1575c, 1576-1577c, 1578-1579c, 1580-1581c, 1582-1583c, 1584-1585c, 1586-1587c, 1588-1589c, 1590-1591c, 1592-1593c, 1594-1595c, 1596-1597c, 1598-1599c, 1600-1601c, 1602-1603c, 1604-1605c, 1606-1607c, 1608-1609c, 1610-1611c, 1612-1613c, 1614-1615c, 1616-1617c, 1618-1619c, 1620-1621c, 1622-1623c, 1624-1625c, 1626-1627c, 1628-1629c, 1630-1631c, 1632-1633c, 1634-1635c, 1636-1637c, 1638-1639c, 1640-1641c, 1642-1643c, 1644-1645c, 1646-1647c, 1648-1649c, 1650-1651c, 1652-1653c, 1654-1655c, 1656-1657c, 1658-1659c, 1660-1661c, 1662-1663c, 1664-1665c, 1666-1667c, 1668-1669c, 1670-1671c, 1672-1673c, 1674-1675c, 1676-1677c, 1678-1679c, 1680-1681c, 1682-1683c, 1684-1685c, 1686-1687c, 1688-1689c, 1690-1691c, 1692-1693c, 1694-1695c, 1696-1697c, 1698-1699c, 1700-1701c, 1702-1703c, 1704-1705c, 1706-1707c, 1708-1709c, 1710-1711c, 1712-1713c, 1714-1715c, 1716-1717c, 1718-1719c, 1720-1721c, 1722-1723c, 1724-1725c, 1726-1727c, 1728-1729c, 1730-1731c, 1732-1733c, 1734-1735c, 1736-1737c, 1738-1739c, 1740-1741c, 1742-1743c, 1744-1745c, 1746-1747c, 1748-1749c, 1750-1751c, 1752-1753c, 1754-1755c, 1756-1757c, 1758-1759c, 1760-1761c, 1762-1763c, 1764-1765c, 1766-1767c, 1768-1769c, 1770-1771c, 1772-1773c, 1774-1775c, 1776-1777c, 1778-1779c, 1780-1781c, 1782-1783c, 1784-1785c, 1786-1787c, 1788-1789c, 1790-1791c, 1792-1793c, 1794-1795c, 1796-1797c, 1798-1799c, 1800-1801c, 1802-1803c, 1804-1805c, 1806-1807c, 1808-1809c, 1810-1811c, 1812-1813c, 1814-1815c, 1816-1817c, 1818-1819c, 1820-1821c, 1822-1823c, 1824-1825c, 1826-1827c, 1828-1829

ANDOVER

Mrs. Fred Milton is visiting her daughter, Miss Treva, who is attending the Boston University. She will go to visit her sister, Mrs. John A. Gammon, at Providence, R. I., before returning home.

The farmers were called to the house of Lee Falkham when his brother, Mr. Paul Falkham, had taken five hundred chickens from the house that day as he had not sufficient feed to operate it. There was no insurance.

John Talbot attended Farmers' Week at the University of Maine. While there he was the guest of his son, Richard Talbot, who is dairy instructor at the college.

Charles Bartlett of Norway was in town last week to see his brother, Fred Bartlett, who is recovering from a serious illness.

Miss Edith Robinson is ill with the measles.

Miss Milly Newton has returned to her school in Boston after spending her vacation with her people, Mr. and Mrs. Frank Newton.

Mr. H. P. O'Brien has gone to his hotel at the Middle Dam. Mr. and Mrs. Harry Post, Mr. and Mrs. Ted Vaine and Mrs. Florence Chamberlain accompanied him and will work there this summer.

Mrs. Fred Smith is much improved from her recent illness.

Deerfield

The school in town resumed Monday for the spring term.

Mr. and Mrs. Frank Field have returned from Lawrence, Mass., where they were guests of their daughter, Mrs. Milton Newman, and family.

Margaret Leonard and Thomas Post returned to Newcomb Institute, Monday, after spending a week's vacation at their home.

Mr. and Mrs. Elliott Hodgdon of Andover have moved the home of John Hennessey at North Andover and will move there in May.

Paul Hennessey has entered the academy at Hutton for treatment.

Miss Sidney Abbott, who has been very ill, is much improved.

Miss Milly Newton, who is attending a kindergarten school in Boston, is at the home of her parents, Mr. and Mrs. Frank Newton.

The Young People held their usual to the hall Thursday evening with a good attendance. Mrs. Charles Hennessey and Willie Hennessey were first prize, and John Hennessey and Mary Hennessey the second. Dainty refreshments were served.

The selectmen and members of the school committee held a meeting at the hall Thursday.

Mr. Hervey Hall is very ill.

May Thurston has finished her term at North Andover and has a crew of men at Black Brook.

Miss Annie Hennessey visited her cousin, Miss Alice Thurston a few days last week.

The students from Orono are spending the vacation at their respective homes.

Mrs. E. E. McCall has returned from a visit with her sister, Mrs. Milton Crossman, at Lawrence, Mass.

Reggie Thurston has a radio installed in his home.

In answering the objection to taxing income from state or municipal bonds on ground that it would greatly increase the rate of interest on such securities, Congressman Kirkham of Iowa shows that in 1921 the average interest rate on the exempt bonds ran from 2.5 to 3.45 per cent, while at the present time a better bond pay from 4 to more than 4 per cent.

CANTON

Abbie Dicknell is visiting her nephew, J. Clyde Dicknell, and family of Sanford.

Stanwood Dicknell is visiting in Sanford and Portland.

Mr. and Mrs. Joseph Donnell are receiving congratulations on the birth of a seven and one-half pound son last Wednesday.

Grover Hodge returned home from the C. M. O. Hospital, Thursday. His mother, Mrs. Ora Hodge, went to Lewiston to accompany him home.

New Century Pomona Grange will meet on Wednesday at Buckfield.

The Ladies' Aid of the United Baptist Church held an all day meeting at the vestry, Thursday.

Mrs. Ada DeMerritt of West Paris has been visiting her daughter, Mrs. Ethel Goding, and family.

Sigrid Jacobson of Gosham, Me., has been spending a few days with her parents, Mr. and Mrs. Albert Jacobson.

Edna Hines has been visiting in Livermore Falls.

Mrs. E. K. Hallis has been visiting her daughter, Mrs. Hayes Pulsifer, of Farmington.

Mrs. Elmer B. Lane and son, Richard, of Auburn are spending a few days with her parents, Mr. and Mrs. C. E. Richardson.

The Ladies' Farm Bureau held an all day meeting Friday with Mrs. Dwight Hennessey. Miss Martha Hennessey gave instruction in millinery. Each brought her own materials. Baked beans and hot coffee were served by the hostess.

John Briggs has been in Auburn and Lewiston on business. While in Auburn he visited his brother, Arthur Briggs, and wife.

Elva Hall has been spending a few days with relatives in Norway and So. Paris.

Mr. and Mrs. Lawrence Poind and son, Lloyd, returned to Canton, Friday, to open "Green Acres Inn" for the season.

The minstrel show given at the Grange Hall, Friday evening for the benefit of the High School Athletic Association was well attended and was a success in every way. Among the hits of the evening were a song, "Oh, Kalamazoo," by Charles Dymont; recitation, by Stanley Fisher; banjo solos, by Alice Hennessey, also during by Hennessey and Charles Dymont, and selections by the Canton High School quartet. Dymont followed the entertainment.

Pearl Blomfield of Lewiston has been spending a few days with her grand mother, Mrs. Mary Reed.

If the copper industry, best sugar is duty or other industry needs reasonable protection to enable it to compete with foreign production, it is in the interest of the American laborer that it receive this tariff consideration, not as a Republican or Democratic measure but as a business proposition in the interest of the nation.

Live and learn. You can learn something every week by reading the "Asked and Answered" Department on page 2 of the Citizen.

How to Candy Lemon Peel. Scrub lemons, cut into quarters, remove and cut peel into one-eighth inch strips and place in saucpan. For each pound of peel add three pints of cold water, boil ten minutes. Pour water off and repeat five times, or until all the bitter flavor has been removed from the peel. Dissolve one-half pound of sugar in two ounces of water, and cook to a thick syrup. Dry peel in the folds of a towel, place in syrup and cook until syrup is all absorbed by the peel. While hot roll in dry sugar. Orange peel may be prepared in the same fashion, except the water need be changed only twice.

How Do Sponges Eat? Fisheries experts and scientists have been unable to ascertain accurately how sponges feed. An ordinary sponge will grow from one to one and one-half inches in a year. The portion of the sponge with which we are familiar is the skeleton or framework of the sea product as it exists in the rocky mass. The siliceous substance is decomposed by which weather and erosion and subsequent settling to sea water cause and may gelatinous material which will adhere to the sponge.

How an Echo Forms. An echo is a sound which is reflected back to the ear. It is caused by the reflection of sound waves from a hard surface. The sound waves are reflected back to the ear, and the sound is heard again.

How Wealth is Distributed. The wealth of the United States is distributed as follows: Horvath published figures of a statistical survey of the wealth of the United States. The "rich" 2 per cent of the people own about 60 per cent of the wealth, the "middle class" 13 per cent own 25 per cent, and the "poor" 65 per cent own 15 per cent.

How Fourpenny Originated. "Fourpenny" did not mean money at all, but power. This meant that a thousand of these little words would overpower people, and as we carpenters and other artisans got into the habit of starting these terms to do as they pleased, the word of power, and this in turn was modified by turning the shortened word into power.

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HOW

SILK WORMS FED ON OAK TREES PRODUCE PONGEE.

"What makes pongee, pongee?" A riddle that probably not one out of a score of the wearers of the cool summer silk can answer is tied up in a way with Wel-hal-wel, one of the half-dozen or so patches of China that have been under foreign control, says a bulletin of the National Geographic society.

The region's two hills to fame economically are ground nuts—of which considerable quantities are produced in the valleys—and pongee silk.

To most persons, no doubt, silk means a fiber spun by domesticated silkworms fed on mulberry leaves. But the silk industry is different in the Wel-hal-wel neighborhood. The pongee—by which name their silk is known—unbleached and in its natural color, is the product not of domestic but of "wild" silkworms. And they do not eat mulberry leaves, but browse, so to speak, on the leaves of the scrub oak trees of the hills.

Their cocoons are gathered in large quantities and so the otherwise waste hill lands are made to yield a relatively rich harvest.

Wel-hal-wel is near the tip of Shantung's principal peninsula, which, with what may be called for American ears the "Port Arthur peninsula" to the north, almost closes the entrance to the Gulf of Chihli from the Yellow sea.

With Port Arthur, this British territory dominates the water route to Peking and Tientsin's ports.

How Sea Level Is Made. All elevations determined by the United States geological survey and the United States coast and geodetic survey are referred to as mean sea level, which is the level that the sea would assume if the influence of winds and tides were eliminated. This level is not the elevation determined from the mean of the highest and lowest tides, nor is it the half sum of the mean of all the high tides and the mean of all the low tides which is called the half-tide level. Mean sea level is the average height of the water, all stages of the tide being considered. It is determined from observations made by means of tide-gauges placed at stations where local conditions, such as long, narrow bays, rivers and like features, will not affect the height of water. To obtain even approximately correct results these observations must extend over at least one lunar month, and if accuracy is desired they must extend over several years. At ocean stations the half-tide level and the mean sea level usually differ but little. It is assumed that there is no difference between the mean sea level as determined from observations in the Atlantic ocean, the Gulf of Mexico or the Pacific ocean.

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How to Candy Lemon Peel. Scrub lemons, cut

TEST HOLDING POWER OF 4-WHEEL BRAKES



Leon T. Shapley, automobile dealer of Los Angeles, recently drove his car down a slope of the Third street tunnel to test the holding power of the four-wheel brake.

PAINTING SMALL CAR BY AMATEUR

Cost of Renovation in Various Cases, Apart From Time, Is Not Heavy.

The Boston Herald, President of the American Automobile Association, writes: "Car painting by amateurs is quite the fashion nowadays. Small car owners will be glad to hear that the cost of renovating a car in various cases, apart from the question of its own labor and time, is not at all heavy. For a correct job the cost of enamel, brush and cleaning materials is well under \$5, while a complete renovation (thorough work) or changing the color need not cost very much more and leave a good quantity of material over for retouching purposes. This figure is on the simple side and allows for the very best material. Car renovation is a case where only the best materials should be employed, and the amateur should insist upon obtaining first-class enamel.

Wide Range of Colors.
The work is easily carried out, and excellent results may be obtained. As to the choice of color, a very wide range is available, including the popular gray, black, blue, green, yellow, white, cream, and black. In the majority of cases where car renovation is necessary it will be found a very simple matter. When cars have been stored, it may be found that the paint work has entirely lost its gloss and presents a dull and dirty appearance. Provided the surface is in fairly good condition, all that may be necessary is to give the car one coat of enamel.

The body work and chassis should first be cleaned with kerosene or gasoline to remove any grease. Prepare a tub of hot water to which some common washing soda has been added. About one ounce to a gallon of water being sufficient. Take a piece of flat iron and dip it in the hot soda water and then in the paint can, and pour down with this, doing about three feet of the body work at a time until the car is completely rubbed over. All grease and dirt should be removed with clean cold water and a cloth.

Touch Up Details.
When dry touch up any scratches or dents with paint and fill in with a suitable stopping paste. After the stopping paste is dry it should be rubbed over smoothly with a piece of fine sandpaper and all dust washed off. A coat of glass enamel should be applied and the job is completed.

Wabbling Hind Wheel Is "Eyesore" to Any Driver.
If there's one thing that's bound to catch the eye of any driver, no matter how unassuming otherwise, it's a wabbling hind wheel of a car ahead or the crippled front "fender" of a machine approaching. All who witness these phenomena of driver propriety trouble about it for the owner.

Now the owner seldom leaves the car about the condition of his own wheel because he is busy operating about the road and the wheel of a wabbling car is a sight.

Early and Late Sparks Are Designation Terms.
Early sparks and late sparks are designations given to the sparks that come from the front of the car and the sparks that come from the back of the car. The sparks that come from the front of the car are called early sparks and the sparks that come from the back of the car are called late sparks.

Biting Metal.
Biting metal is a condition which occurs when the metal of the car is being eaten away by the sparks that come from the front of the car. This is a very dangerous condition and should be avoided at all costs.

Pedestrians Urged to Face Traffic on Road

The Pennsylvania Motor Federation sent to its 62 affiliated clubs a circular urging pedestrians walking on the highway, especially at night, to face the traffic by walking on the left side of the road. After a careful study of the situation, it has been found that in most of the cases where cars strike persons on the highway at night the driver is partially blinded by the headlights of approaching cars and, swinging to the right, fails to see pedestrians. It is contended that if persons walking on the roads would face the traffic they would be better able to avoid being struck, and also would be seen sooner by the drivers of cars approaching in the opposite direction.

Unloading Heavy Machine From Platform to Truck

A man who had the job of unloading heavy machines from a truck was confronted by the shortage of labor, and employed a method which made use of the power of the truck for moving machines. On backing the truck up against the loading platform, the machine was moved by means of levers, so that the base of it projected about 10 inches from the rear end of the truck. It was raised slightly, so that a roller could be placed under it. Many Robinsons, Paris, Tex., in Popular Mechanics Magazine.



By Moving a Truck Forward and Back Under Its Own Power, Heavy Machines Are Unloaded From It on Rollers, and Pushed Onto Flat Cars.
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Plan to Test Defective Valve for a Slow Leak

To test a defective valve for a slow leak, turn the wheel until the valve stem is at its highest point—far from the road as possible. Remove the dust cap and hold a glass of water so that the mouth of the stem is submerged beneath the liquid. Bubbles of air will form and rise to the surface of the water if the valve is leaking. When such trouble is experienced, the cause is usually eliminated by screwing down the seating of the valve or replacing with a new plunger.

AUTOMOBILE FUNTS

Used a transparent of graphite into the engine through the filler while the engine is running, but be sure to use only the best graphite.

Twelve million automobiles registered at an average of 4,000 miles of travel per vehicle per year will still use a total of something like 2,000,000,000 car miles per year.

Each cylinder head and wheel traction are provided with a new construction for street parking convenience. The two types of motive power being tested by the manufacturer.

Barriers extending along the ground from one or both sides of a recently purchased roadway will enable the automobile to open or close the gate merely by raising the car over them.

Never pour water rapidly into the cooling system when it is under heat. Cold water, when striking the over-heated cylinder, is likely to cause them to crack because of the rapid contraction which takes place.

Horticultural NEWS

IMPORTANT FACTORS WITH RASPBERRIES

In planting a berry patch make every possible provision for a perfect stand. Bad stands are a serious factor in berry growing because when plants are widely separated and irregular in growth, it requires more labor to keep the plants clean and the crop will not pay for the labor. The causes that contribute toward a poor stand usually produce slow growth and it takes so much longer to get a full crop that the patch is usually abandoned.

The two big factors in poor stands are late planting and cellar-stored plants. Successful raspberry growing means that plants must be established before warm weather. To obtain this end the ground should be plowed as late as possible to escape early rains that pack the soil. If the soil does not work up well it should be plowed in the spring and well worked before planting. Plants should be on hand as soon as the ground is dry enough to plant. No matter how good the grower nor where grown, there is always a chance that plants will carry some kind of a pest, so it is advisable to dip the stems in lime sulphur solution while dormant. The solution should be one part lime sulphur, nine parts water; and after dipping should be allowed to drain with the roots up, comes down so the solution will not drain down on the roots. Furrows four inches deep and six or seven feet apart make planting easier than digging with a hoe or shovel. If patches are on a north slope the rows should run at right angles to the slope to prevent washing.

Many people have an idea that the ground can never be too wet to set plants. If land is very sandy that the ground is likely to get so hard that the new shoots cannot break through the crust. If you take soil in your hand and squeeze it and it forms a ball-like dough it is altogether too wet to plant. To pack wet soil makes it into a hard clod with most of the air excluded with the result that "nitrication" will be slow and the plant fail to grow. If it is necessary to plant in wet soil that packs, put very little dirt on the roots of the plant and hoe as soon as the ground is dry enough so that the roots of the plant will be provided with fine soil.

Young Fruit Trees Need Most Careful Attention

Whether few fruit trees or many of them are set this spring the planter should be vigilant to see that they get a good start. It is not necessary to look at young trees every day, but to wait until fall or even next spring is to neglect an opportunity to save many a one from injury. At an early time they should be examined frequently to see that pests are not destroying the foliage. New leaves are being put out and they should be kept covered with sprays if injury is being done. If one-year-old trees have been planted many more buds will be putting out shoots than is desired. These should be carefully removed so that the energy of the tree is directed into the four and five scaffold branches that are to remain permanently. The base of the tree in particular should be kept free of new shoots or sprouts.

Excessive Wood Growth Checks Vigor of Grapes

In a consideration of grape pruning it is well to remember that fruit is borne in a few clusters near the base of the current season's growth; that these fruit-bearing shoots arise largely from wood of last season's growth; that excessive amounts of wood check the vigor of the vine; that only a certain amount of good fruit can be produced in a season from a single vine. These points will make it very evident that fruit-bearing wood must be renewed every year from the desirable one-year-old canes, and that all canes over a year old not necessary to support one-year-old growth, or form a framework, should be removed. Also, a large proportion of new wood must be removed by thinning out.

Splitting Bark on Fruit Trees in Cold Weather

Bark will sometimes split on fruit trees following cold weather in late winter and early spring. Where there is just a tree or two, wrap the tree with straw burlap, but where there are a large number of trees, spraying with a solution of lime sulphur will do the trick. It is well to back the bark to the body of the tree with a layer of straw, such as a 100-board tarp. This will keep the bark from splitting and drying.

Campaign Against Mice in Washington Orchards

One of the most extensive campaigns against mice in orchards that has yet been organized by the Biological Survey of the United States Department of Agriculture was carried on during November in the counties of the state of Washington. The campaign was organized by the United States Department of Agriculture and the Washington State Department of Agriculture. It was a campaign to destroy mice in orchards and to prevent them from doing damage to the fruit.

BETHEL NATIONAL BANK

At Bethel in the State of Maine, at the close of business on Mar. 31, 1924.

RESOURCES

1. Loans and discounts, including redemptions, acceptances of other banks, and foreign bills of exchange or drafts sold with the discount of this bank (except those shown in b and c), \$73,707.47
2. U. S. Government Securities owned:
a. Deposited to secure circulation (U. S. bonds par value), 10,000.00
b. All other United States Government securities (including premiums, if any), 17,160.00
Total, 27,469.00

3. Other bonds, stocks, securities, etc., 101,539.70
4. Cash in vault and amount due from national banks, 40,456.86
Total of Items 1, 2, 3, 4, 12, 13, and 14, 123,565.96
5. Miscellaneous cash items, 28.49
6. Redemption fund with U. S. Treasurer and due from U. S. Treasurer, 500.00
Total, \$238,155.00

LIABILITIES
17. Capital stock paid in, 25,000.00
18. Surplus fund, 25,000.00
19. Undivided profits, 17,072.70
20. Less current expenses, interest, and taxes paid, 1,122.33
21. Circulating notes outstanding, 9,000.00
22. Certified checks outstanding, 7.50
Total of Items 17, 18, 19, 20, 21, 22, 23, and 24, 182,597.13
25. Total demand deposits subject to check, 182,597.13
Total, \$238,155.00

STATE OF MAINE, COUNTY OF OXFORD, ss:

I, Elery C. Park, Cashier of the above named bank, do solemnly swear that the above statement is true to the best of my knowledge and belief.
ELERY C. PARK, Cashier.
Subscribed and sworn to before me this 8th day of April, 1924.
A. E. HERRICK, Notary Public.
Correct: Attest:
FRID L. EDWARDS,
CLARENCE R. FOX,
IRA C. JORDAN, Directors.

STATE OF MAINE

To all persons interested in either of the Estates hereinafter named:
At a Probate Court, held at Paris, in and for the County of Oxford, on the third Tuesday of March, in the year of our Lord one thousand nine hundred and twenty-four. The following matters having been presented for the action thereupon hereinafter indicated, it is hereby ORDERED:
That notice thereof be given to all persons interested, by causing a copy of this order to be published three weeks consecutively in the Oxford County Citizen, a newspaper published at Bethel, in said County, that they may appear at a Probate Court to be held at said Paris on the third Tuesday of April, A. D. 1924, at 9 o'clock in the forenoon, and be heard thereon if they see cause.
J. Gardner Roberts late of Hanover, deceased, petition that Joshua B. Roberts be appointed administrator of the estate of said deceased to act without bond presented by Joshua B. Roberts, brother and heir.
Helen M. Staples late of Hanover, deceased, petition for order to distribute balance remaining in his hands presented by Harry A. Staples, administrator.
Wm. Arden B. Rogers, Judge of said Court at Paris, this 1st Tuesday of March in the year of our Lord one thousand nine hundred and twenty-four. Albert D. Park, Register.

STATE OF MAINE

To all persons interested in either of the Estates hereinafter named:
At a Probate Court, held at Paris, in and for the County of Oxford, on the twenty-fifth day of March, in the year of our Lord one thousand nine hundred and twenty-four. The following matters having been presented for the action thereupon hereinafter indicated, it is hereby ORDERED:
That notice thereof be given to all persons interested, by causing a copy of this order to be published three weeks consecutively in the Oxford County Citizen, a newspaper published at Bethel, in said County, that they may appear at a Probate Court to be held at said Paris on the third Tuesday of April, A. D. 1924, at 9 o'clock in the forenoon, and be heard thereon if they see cause.
J. Gardner Roberts late of Hanover, deceased, petition for the appointment of George W. Phelps as administrator of the estate of said deceased to act without bond, presented by said George W. Phelps, brother and heir.
Wm. Arden B. Rogers, Judge of said Court at Paris, this 1st Tuesday of March in the year of our Lord one thousand nine hundred and twenty-four. Albert D. Park, Register.

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Wm. Arden B. Rogers, Judge of said Court at Paris, this 1st Tuesday of March in the year of our Lord one thousand nine hundred and twenty-four. Albert D. Park, Register.

CONTINENTAL CASUALTY COMPANY, Hammond, Indiana

Assets Dec. 31, 1923

Real Estate, \$190,000.00
Mortgage Loans, 2,817,500.00
Collateral Loans, 8,000.00
Stocks and Bonds, 5,413,254.87
Cash in Office and Bank, 557,910.01
Agents' Balances, 72,477.39
Bills Receivable, 2,276.00
Interest and Rents, 147,753.06
All other Assets, 3,408,155.33
Gross Assets, \$12,518,022.40
Deduct items not admitted, 329,102.11
Admitted, \$12,188,920.29
Liabilities Dec. 31, 1923
Net Unpaid Losses, \$2,382,509.30
Unearned Premiums, 5,109,883.58
All other Liabilities, 1,247,107.41
Cash Capital, 2,000,000.00
Surplus over all Liabilities, 1,900,000.00
Total Liabilities and Surplus, \$12,188,920.29

NEW JERSEY FIDELITY & PLATE GLASS INS. CO.

Newark, New Jersey
Assets Dec. 31, 1923

Mortgage Loans, \$1,001,539.00
Stocks and Bonds, 1,238,893.73
Cash in Office and Bank, 233,253.15
Agents' Balances, 455,919.48
Interest and Rents, 44,208.07
All other Assets, 20,102.22
Gross Assets, \$3,770,805.63
Deduct items not admitted, 41,476.07
Admitted, \$3,729,329.56
Liabilities Dec. 31, 1923
Net Unpaid Losses, \$773,357.74
Unearned Premiums, 1,109,277.13
All other Liabilities, 201,811.38
Cash Capital, 800,000.00
Surplus over all Liabilities, 665,883.58
Total Liabilities and Surplus, \$3,729,329.56

THE FIDELITY & CASUALTY CO. OF NEW YORK, 32-36 Liberty St., 97-108 Cedar St., New York City

Assets Dec. 31, 1923

Real Estate, \$1,296,833.55
Mortgage Loans, 50,000.00
Stocks and Bonds, 23,796,377.00
Cash in Office and Bank, 325,100.84
Agents' Balances, 3,853,872.87
Interest and Rents, 270,407.37
All other Assets, 613,472.56
Gross Assets, \$30,336,123.17
Deduct items not admitted, 1,489,031.28
Admitted, \$28,847,091.89
Liabilities Dec. 31, 1923
Net Unpaid Losses, \$8,716,786.89
Unearned Premiums, 9,850,005.00
All other Liabilities, 1,377,824.52
Cash Capital, 4,000,000.00
Surplus over all Liabilities, 4,901,514.79
Total Liabilities and Surplus, \$28,847,091.89

MARYLAND CASUALTY CO.

Baltimore, Md.
Assets Dec. 31, 1923

Real Estate, \$200,329.37
Mortgage Loans, 1,371,080.00
Stocks and Bonds, 22,087,037.80
Cash in Office and Bank, 1,295,702.42
Agents' Balances, 4,242,106.23
Bills Receivable, 55,433.70
Interest and Rents, 171,078.28
All other Assets, 564,130.01
Gross Assets, \$33,675,848.61
Deduct items not admitted, 594,292.35
Admitted, \$33,081,556.26
Liabilities Dec. 31, 1923
Net Unpaid Losses, \$8,886,712.71
Unearned Premiums, 10,171,735.31
All other Liabilities, 2,810,641.18
Cash Capital, 5,000,000.00
Surplus over all Liabilities, 6,304,130.01
Total Liabilities and Surplus, \$33,081,556.26

SECURITY INSURANCE CO. OF NEW HAVEN

Assets Dec. 31, 1923

Real Estate, \$850,000.00
Mortgage Loans, 581,000.00
Collateral Loans, 15,000.00
Stocks and Bonds, 6,545,127.87
Cash in Office and Bank, 305,254.25
Agents' Balances, 709,707.88
Bills Receivable, 121,515.29
Interest and Rents, 71,822.57
All other Assets, 29,014.42
Gross Assets, \$8,570,648.08
Deduct items not admitted, 89,641.83
Admitted, \$8,481,006.25
Liabilities Dec. 31, 1923
Net Unpaid Losses, \$433,845.78
Unearned Premiums, 4,332,619.80
All other Liabilities, 170,831.33
Cash Capital, 1,000,000.00
Surplus over all Liabilities, 2,599,009.48
Total Liabilities and Surplus, \$8,481,006.25

SCOTTISH UNION & NATIONAL INSURANCE CO.

Glasgow, Scotland
Assets Dec. 31, 1923

Real Estate, \$193,842.68
Mortgage Loans, 244,000.00
Stocks and Bonds, 8,758,063.42
Cash in Office and Bank, 37,107.32
Agents' Balances, 8,890.51
Interest and Rents, 119,748.77
All other Assets, 3,967.01
Gross Assets, \$9,746,629.16
Deduct items not admitted, 1,192,124.29
Admitted, \$8,554,504.87
Liabilities Dec. 31, 1923
Net Unpaid Losses, \$408,318.00
Unearned Premiums, 4,875,081.31
All other Liabilities, 276,000.58
Cash Capital, 500,000.00
Surplus over all Liabilities, 2,332,095.13
Total Liabilities and Surplus, \$8,554,504.87

NOTICE

The subscriber hereby gives notice that she has been duly appointed executrix of the will of William D. Mills, late of Bethel in the County of Oxford, deceased without bond. All persons having demands against the estate of said deceased are desired to present the same for settlement, and all indebted thereto are requested to make payment immediately.
ANNA P. MILLS,
March 10th, 1924. West Bethel, Maine.
247-21

THE EAST & WEST INSURANCE CO. OF NEW HAVEN, CONNECTICUT

Assets Dec. 31, 1923

Mortgage Loans, \$370,500.00
Stocks and Bonds, 733,850.00
Cash in Office and Bank, 21,925.28
Agents' Balances, 45,072.81
Interest and Rents, 11,900.17
All other Assets, 247.05
Gross Assets, \$1,185,539.42
Deduct items not admitted, 11,185.39
Admitted, \$1,174,354.03
Liabilities Dec. 31, 1923
Net Unpaid Losses, \$29,041.62
Unearned Premiums, 103,501.78
All other Liabilities, 13,000.00
Cash Capital, 500,000.00
Surplus over all Liabilities, 433,196.62
Total Liabilities and Surplus, \$1,174,354.03

MASSACHUSETTS ACCIDENT CO., Boston, Mass.

Assets Dec. 31, 1923

Stocks and Bonds, \$722,495.50
Cash in Office and Bank, 29,036.10
Agents' Balances, 13,066.81
Bills Receivable, 5,274.62
Interest and Rents, 1,130.62
All other Assets, 7,500.99
Gross Assets, \$770,103.64
Deduct items not admitted, 22,096.14
Admitted, \$748,007.50
Liabilities Dec. 31, 1923
Net Unpaid Losses, \$83,417.95
Unearned Premiums, 109,616.01
All other Liabilities, 127,433.25
Cash Capital, 200,000.00
Surplus over all Liabilities, 100,000.00
Total Liabilities and Surplus, \$770,103.64

THE MASSACHUSETTS PROTECTOR ASSOCIATION, INC., Worcester, Mass.

Assets Dec. 31, 1923

Real Estate, \$304,208.00
Stocks and Bonds, 2,901,048.71
Cash in Office and Bank, 608,704.92
Agents' Balances, 60,312.74
Interest and Rents, 50,457.79
All other Assets, 65,391.29
Gross Assets, \$3,991,774.55
Deduct items not admitted, 40,620.81
Admitted, \$3,951,153.74
Liabilities Dec. 31, 1923
Net Unpaid Losses, \$976,834.22
Unearned Premiums, 1,222,551.47
All other Liabilities, 470,124.61
Cash Capital, 500,000.00
Surplus over all Liabilities, 711,637.21
Total Liabilities and Surplus, \$3,951,153.74

FITCHBURG MUTUAL FIRE INS. CO., Fitchburg, Mass.

Assets Dec. 31, 1923

Real Estate, \$50,000.00
Stocks and Bonds, 518,071.28
Cash in Office and Bank, 58,260.20
Agents' Balances, 88,608.16
Interest and Rents, 448.00
All other Assets, 8,935.29
Gross Assets, \$715,423.93
Deduct items not admitted, 16,082.58
Admitted, \$700,341.35
Liabilities Dec. 31, 1923
Net Unpaid Losses, \$35,714.55
Unearned Premiums, 305,068.41
All other Liabilities, 29,505.06
Cash Capital, 100,000.00
Surplus over all Liabilities, 95,092.13
Total Liabilities and Surplus, \$700,341.35

UNITED MUTUAL FIRE INSURANCE COMPANY

111 Milk Street, Boston, Massachusetts
Assets Dec. 31, 1923

Stocks and Bonds, \$809,530.00
Cash in Office and Bank, 79,325.68
Agents' Balances, 95,412.81
Interest and Rents, 11,125.04
All other Assets, 141.46
Gross Assets, \$1,085,535.29
Deduct items not admitted, 15,952.56
Admitted, \$1,069,582.73
Liabilities Dec. 31, 1923
Net Unpaid Losses, \$50,632.74
Unearned Premiums, 519,875.50
All other Liabilities, 17,684.08
Cash Capital, 100,000.00
Surplus over all Liabilities, 351,185.04
Total Liabilities and Surplus, \$1,069,582.73

TRADERS AND MECHANICS INSURANCE COMPANY

Lowell, Massachusetts
Assets Dec. 31, 1923

Mortgage Loans, \$7,743.04
Stocks and Bonds, 504,734.00
Cash in Office and Bank, 31,817.77
Agents' Balances, 23,789.64
Interest and Rents, 508,821.70
All other Assets, 22.00
Gross Assets, \$575,531.85
Deduct items not admitted, 15,893.24
Admitted, \$559,638.61
Liabilities Dec. 31, 1923
Net Unpaid Losses, \$2,434.84
Unearned Premiums, 544,216.59
All other Liabilities, 8,987.18
Cash Capital, 100,000.00
Surplus over all Liabilities, 278,839.83
Total Liabilities and Surplus, \$559,638.61

THE COLUMBIAN NATIONAL LIFE INSURANCE COMPANY

Boston, Massachusetts
Assets Dec. 31, 1923

Real Estate, \$1,010,114.12
Mortgage Loans, 2,815,000.00
Policy Loans, 4,400,817.77
Stocks and Bonds, 13,241,721.96
Cash in Office and Bank, 293,180.60
Agents' Balances, 89,828.71
Interest and Rents, 1,231,217.94
All other Assets, 2,374,547.76
Gross Assets, \$27,547,300.84
Deduct items not admitted, 321,871.81
Admitted, \$27,225,429.03
Liabilities Dec. 31, 1923
Net Unpaid Losses, \$452,418.09
Unearned Premiums, 22,022,110.00
Policy Reserves, 1,999,051.43
All other Liabilities, 1,000,000.00
Cash Capital, 781,244.51
Surplus over all Liabilities, 781,244.51
Total Liabilities and Surplus, \$27,225,429.03

VIO GW

Copyright by Dodd, Mead & Co.

By George Barr M.

SYNOPSIS

PROLOGUE—Kenneth, five years old in the winter, his father and mother took them to the beach. Kenneth's mother, his heart, his grandfather, and his mother, his heart, his grandfather, and his mother, his heart, his grandfather, and his mother

WANT COLUMN

Twenty-five words or less, one week, 25 cents; second week, 15 cents; each additional week, 10 cents. Each word more than 10; One word, 1 cent and each additional word, 1/2 cent.

FOR SALE—Four barrels of good apples. STEPHEN E. ADAMS, Bethel, Me. 3-27-11

See my new 1924 Paper Books. Only one copy from 15c to 25c single roll. Find them Paper ranging from 7 1/2 to 15c.

Cape Paper, 25c. Tile Paper, 25c to \$1.25. Tapestry from 50c to \$1.50 single roll. Bed and Polychrome Blends, also paper hanging, painting inside or out. Small jobs favored. Plaster patching. Estimates free. Call or telephone R. H. BROWN, Bethel, Me. 3-25

TO LET—A two-story house, in the center of town, Bethel, Me. 3-12-11

FOUND—A ladies neck piece in Bethel village. Owner can have same by paying property and paying for advertising. R. H. BROWN, Bethel, Me. 4-3

MAIZE SYRUP AND APPLES FOR SALE. Frank E. Brown, R. F. D. 1, Bethel, Me. 3-27-11

MAY FOR SALE—A small lot in center. Inquire of Herick & Park. 4-3-11

BOOK FOR MATCHING—Barred Plymouth Rocks from one of the best strains I could buy. Seventy-five cents a setting. H. H. Hastings. 4-3-11

CERTIFIED GREEN MOUNTAIN Seed Potatoes for sale. Imported twice to hold by State Inspectors. Price, \$1.50 per bushel. ROBERT & Wm. HAUT, Bethel, Me. 4-10-11

WANTED—A boy to do general work around a store. Inquire at the Citizen Office, Bethel, Me. 4-10

THE OXFORD COUNTY CITIZEN PUBLISHED EVERY THURSDAY BY D. M. FORBES, BETHEL, MAINE. Entered as second class matter, May 7, 1923, at the post office at Bethel, Maine.

THURSDAY, APRIL 10, 1924.

CARD OF THANKS

We wish to thank the neighbors and friends for their help and kindness during our time of trouble. To the Rev. C. R. Oliver for his words of comfort, to Mr. Greenleaf for his kindness, and for the many beautiful flowers.

Mr. Oliver Cummings, Mr. Freeman Cummings, Mr. Sherman Cummings and family, Mrs. P. H. Tabbutt and family, Mr. Arthur R. Cummings, Mr. Pearl Bartlett and family, Mr. Ann Bartlett and family, Mr. Warrington Bartlett, Mr. Will Bartlett, Mrs. Della Foster, Mrs. Fred Lane, Mrs. Charles Berry, Mrs. Charles P. Bell, Miss Andrew Bartlett, Mrs. Abbie Spaulding.

NORTH NEWRY Mrs. W. J. Vail spent Monday night and Monday in Bethel with her daughter, Charlotte Buckley.

Miss Gertrude Chapman was a week end guest at W. B. Wright's.

Harold Bennett is visiting his parents, Mr. and Mrs. F. C. Bennett.

L. H. Wright was at home over the week end from Portland.

Sgt. John Paxon went to Bethel, Monday night on his way to Bangor to visit his mother.

Charles Bennett has been visiting with W. J. Vail, Hartley Hanson and Fred Wright the past week.

Sunday School met with Mrs. L. H. Wright, Sunday forenoon with twelve scholars and two teachers present.

Charles Chapman has bought a new Ford car, but from all reports it won't go through such trials any better than the old one, as we have to report from the night on the dirt down by D. C. Smith's.

Miss Mary May Simons of Bangor is a guest of her mother, Mrs. Herbert Martin. Miss Mary Martin returned from a visit at Bangor, Sunday.

A meeting of the school board was held at the home of Mrs. Harry Martin.

Mr. Paxon was at home, Sunday, and was looking for good points in the paper.

A friend said the other day, "An educated person is one who knows how to find what he wants to know." Not bad, isn't it—Buckingham.

Evelyn Brent



Handsome Evelyn Brent, the "movie" star, who recently starred in fifteen pictures made in England, is not an English girl. She was born in Tampa. She began her screen career as an extra in a prominent production. Being a talented young woman (she was soon given leads.

Reflections of a Bachelor Girl

By HELEN ROWLAND

MARRIAGE is the ultimate proof that "it is better to be a little than to be unhappy much," and most women that it is better to be deceived half the time than to be lonely all the time.

The flavor of the lipstick is becoming almost as necessary to a kiss as the lusciousness of a popular comedy.

When a bald-headed man refuses to employ a bobbed-haired girl, can't you just picture Adam swallowing the last morsel of the apple, and then gravely reproving Eve for having taken the first teeny bite?

A man may risk his life for a woman, for the sake of a fight; but when he gives up his personal comfort or one of his pet habits for her, it is purely for love's sake!

Lots of marriages last until death, simply because the persons decide that it is easier to stick together and suffer than to get a divorce and run the risk of marrying unhappily all over again.

A woman is like a flower: to a poet, something is rhapsodic; to a scientist, something to dissect; to the average man, just something to take home and loan around the house.

The kiss of today is the hope of yesterday, the regret of tomorrow, and the flattering memory of all the days after.

(Copyright by Helen Rowland.)

PLAYING RAPE. "How much shall we see him for in that bunch of premises suit, \$10, 000?" "No. You had better make it \$11,000. He might change his mind."

THE ROMANCE OF WORDS

"GRAVAT"

WHILE the English or Anglo-American "needle" is far more generally used in this country than the French "cravat," the latter has a history more striking than could be attributed to the combination of the two untranslatable words "neck" and "tie."

The cravat is so-called from a famous French regiment of light horse, named "The Royal Cravats," because they were attired in the fashion of an American partisan who made up a large portion of the Austrian army in 1796. The French regiment bore the name was so named in imitation of the American partisan, who was a member of a large day took their name and their uniform from a strange tribe in North Africa, and when the cravat was first shown to the cravats, it was called "the cravat" because it was given to the cravats by the French army, but the name persisted, even in English as a reminder of the American partisan who first wore the cravat of cravat.

Up to "Wanted" yesterday, but I don't want to—Buckingham.

SUNDAY RIVER

Mrs. Bertha Bean returned home Sunday after spending the week with friends in Lewiston.

The mill at Ketchum is running day and night at present and the night crew is boarding at J. A. Spinnery's.

Howard Bailey has his pulp all in the river.

Mrs. H. M. Kendall, Lewis Spinnery and Joe Spinnery were called to Grover Hill, recently by the illness of their mother, Eliza Spinnery.

Harry Bryant sold one pair of horses recently to Frank Bennett.

Bion Swan has moved his family to the Locke place.

SOUTH WOODSTOCK

Mr. E. S. Cummings of Norway was in town, Thursday.

Mr. and Mrs. A. R. Hendrickson spent from Friday until Sunday with their daughter, Mary, at her school in Auburn.

Miss Edith Farrington has been spending her vacation from Oxford High School at her home here.

Mr. Erland Thurlow was at his home on Pigeon Hill over the week end.

W. E. Littlehale was in South Paris Monday.

Cummings' mill is shut down while repairs are being made.

Mrs. Avery Knox returned from Lewiston, Saturday, where she has been for treatment for her throat.

FIRE ALARM SIGNALS

1 blast, repeated at one minute intervals—Broad Mason and Paradise Streets.

2 blasts, repeated at one minute intervals—Mill Hill.

3 blasts, repeated at two minute intervals—Church, Park, Upper High, Upper Summer, Elm Streets.

4 blasts, repeated at two minute intervals—Main to Bryant's Store, Spring, Brighton, Chapman Streets.

5 blasts, repeated at two minute intervals—Lower Main, Mechanic, Lower High, Clark, Lower Summer, Vernon Streets.

6 blasts, repeated at two minute intervals—Mills, Mill Yards and Railroad Street.

In case of fire call the telephone office, tell the operator where the fire is, and she will send the alarm. There are two alarm boxes, one on the corner of Church and Main Streets, the other on the corner of Main and High Streets at the rear of Wm. C. Bryant's store.

THE PROPAGANDA SCARECROW

"Propaganda" has become a much abused word in this country since the war. It is an easy and fairly strong charge to bring against one's opponents, though of late it shows signs of losing its force because of the frequency with which it is being used. In fact, at the present time it is all but impossible to express an opinion or to engage in any enterprise whatsoever, from deleting a verse in singing the National Anthem to devising a peace plan center, without incurring the possibility of one's actions or one's words being plastered with this all too popular label. It is perhaps needless to say that in nearly nine out of every hundred cases where the word is applied a more revealing light is thrown on the one who brings the charge than on the one the charge is brought against—Springfield, Mass. Union.

The charge that "big business" is behind an organization campaign to defeat everything an advocate of some workmen is in favor of, has been about worked to the limit. There are still a few thousand editors in this country who are tired of having every view they express criticized as being at the suggestion of "big business."

Don't let the "hoo" of propaganda scare you into failing to express your honest opinion on public questions.

MAKING RADIO MORE EFFECTIVE

The American Telephone & Telegraph Company, operating broadcasting stations WHA, has brought suit against station WHIN for infringement or base patents involved in radio broadcasting.

President Thayer of the telephone company points out that his company had bought a number of patents in order to make available to the public the benefits to be derived from these inventions at reasonable prices.

He says that when it appeared that a multitude of broadcasting stations would destroy the material value of these devices, the A. T. & T. Co. offered its facilities for hire in the hope that such an arrangement would do away with large numbers of stations interfering with each other as well as the enjoyment of the public. For the same reason, it had to refuse to license other stations due to limited number that should be installed.

The whole matter of public entertainment by wireless telephony is new, and regulations for its preservation is a purpose announced as before Congress.

President Thayer says his company has no desire for a monopoly of air but as courts have held that wireless stations of private persons and companies are in the public domain, the patents have, however, been granted to protect private rights owned by the United States.

BETHEL AND VICINITY

(Continued from page 1)

Mr. L. A. Hall was in Lewiston, Wednesday.

Mrs. Mabel Clough is working at Bethel Inn.

Mrs. L. H. Gilley is spending a few days in Boston.

Miss Julia Carter, who has been ill, is much improved.

Mrs. Maude O'Reilly of West Bethel was in town, Tuesday.

Mr. Oscar Schads of Portland was in town the first of the week.

Miss Ruth Bennett was the guest of Miss Betty Brown, recently.

Rev. C. B. Oliver is attending the Methodist Conference at Portland.

Last week Francis Laundry of Yarmouth was the guest of John Bunting.

Master Earlon Wheeler of South Paris was the guest of friends in town last week.

Mrs. Evelyn Briggs and Chandler visited her parents in South Paris last week.

Miss Lillian Morse of Shelburne, N. H., is assisting with the housework at Dr. F. B. Tuell's.

Mrs. H. S. Jodrey attended the funeral of her cousin, Mr. Willis Kilgore, in Norway, recently.

Mr. Guy Crouse and family have moved into the rent recently occupied by Mrs. Fannie Billings.

Master Ray Andrews of Albany was the week end guest of his brother, Mr. Leroy Andrews, and family.

Mr. Lincoln Cummings and son, Chester attended the funeral of Mrs. Calvin Cummings in Albany, Monday.

Miss Melba Blake of Hanover was the guest of her cousin, Mrs. Leroy Andrews, and family for the week end.

Mrs. J. M. Philbrook entertained the Ladies' Club last Thursday afternoon. The program was interesting; reports of home and foreign work were given.

Monday was the most uncomfortable day for the season. About three inches of snow fell during Sunday night and Monday forenoon. Monday afternoon rain followed the snow and the walking at the present time is not of the best.

A large crowd attended the masquerade ball at Grange Hall last Friday evening. The majority of those in attendance were masked. Prizes were won by Mr. Jody as the sheik and Walter Inman as (we couldn't name it).

In the report of the minstrel show last week nothing was said of the last act of the show. This act was in reality the best part of the show. It consisted of a slight of hand performance and was ably executed by Messrs. Frank Robertson, Winfield Howe, Nahum Moore, Bert Grever, William Garey and Earl Williamson. It required considerable skill and ability to be at the right place at the right time. Much time was given by the participants and the cost of putting the act on was high. The airplane used in this act was built by Blake brothers, sons of Mr. and Mrs. Walter Blake and was a model of perfection. The background and electrical work was done by Messrs. Garey, Moore, Robertson and Williamson.

Sunday evening the meeting of Garland Chapel was both interesting and inspiring, as the delegates who attended the Boys' State Conference at Augusta gave reports of the meetings. The delegates were Taylor Clough, Willard Bean, William Chapman, Charles Austin and Garard Hansen. Each one gave a report of some special part of the program. The time was all too short for extended reports but it was evident they all had brought from the meeting an inspiration that will broaden their vision of the real worthwhile purposes of life and will be aided in building "strong and sure with a firm and simple base." They also spoke appreciatively of the hospitality extended to them by the Augusta people, and the many courtesies shown them in the Capital City and the deep interest in the "boys" manifested by Governor Baxter. All who listened were much impressed with the good work of the Boys' Conference.

Head "Asked and Answered" on page 2

More political probes and ripping the inside out of big industries will create more political jobs, employ more lawyers, spend more public resources and lay off more laboring men and women.

New England Telephone and Telegraph Company in Lewiston and Auburn is spending \$101,000 for expansion of local plants.

THE J. E. JONES LETTER

(Continued from page 1)

kans tell us we have looted their country and depopulated it. In our strictly domestic relations large groups of our people, including the farmers, find a good deal of fault that promises have not turned into performances. So, there you are!

Investigations of oil and Daugherty have lost their pep, and Congress is getting back to work. Any unprejudiced non-partisan observer who has lived through an ordeal in the National Capital, will tell you that—as bad as it was, this period of investigation has been a good thing. A few "highlanders" have been driven out of public life, and others have been degraded in the eyes of big business. There has been a general tightening up of methods for the conduct of public affairs. A number of distinguished men who were supposed to be either patriots or statesmen have "found out," and given their places among the partisans, politicians, or classed among weaklings running on false political, or parental, reputation. So, so, again.

Meanwhile most of the trusted officials of the Government have proved themselves worthy of their trusts. Again the legislative hopper is receiving its grist, and with a national election due this Fall, the country may reasonably look forward to the enactment of considerable legislation during the next few months.

OUR COLORED CITIZENS

The District of Columbia is sandwiched in between Maryland and Virginia, in which States there are statutes segregating the white and colored races. The progress of the colored people in Washington is therefore, an interesting phase in the current history of human civilization. During and after the war when day labor commanded unusual pay the colored people of the National Capital showed not only commendable industry but as a rule a good deal more thrift than their white brothers. In consequence there developed considerable prosperity among the Negroes; and contrary to the expectations of many pessimists it did not spoil them. The city has a large number of substantial business houses that are owned and conducted by colored men. They have their own moving picture houses and theatres.

their own schools, their own hospitals and colleges. Howard University had nearly 2,300 students last year, and extensive improvements are under way in order that colored people may be trained for medicine, surgery and dentistry. The property value of the University is more than two million dollars, and the Government makes liberal appropriations to help sustain it.

Hampton, Virginia, also has a famous school that has done wonders in helping the colored people to attain better citizenship. It is Hampton Institute, a place where liberal education is dispensed, and everything possible is done to advance the welfare of the colored race. Quite recently Hampton colored citizens established a Colored Community Center, and they paid for the buildings themselves.

The enterprising manner in which the colored public institutions are maintained, and the civic advancement noted on the part of these people, indicates that the race is making remarkably satisfactory progress.

GOLF BECOMES A

POOR MAN'S GAME

No one ever supposed a city could make a "rich man's game" the delight of so many men in the ordinary walks of life, as has been accomplished in Washington, where public golf courses have been spreading over the parks in a remarkable manner. Several years ago the Capital City opened public tennis courts in the same way, and other places followed suit. There are evidences that a number of American cities will follow Washington's good example.

LOCKE'S MILLS

King Bartlett was in Gorham, N. H., Sunday.

Mrs. Lena Rand has returned to her home here after spending the winter in Portland.

Mrs. Walter Knight went to New York, Sunday, where she will enter a hospital for an operation.

Mrs. Harold King of Bryant's Pond was a guest at Alton Ames', Sunday.

Daisy Martin has returned to her school at Hanover.

Owen Davis was at Bryant's Pond, Sunday.

TYPEWRITER RIBBONS—We can get you a ribbon for any make typewriter you want. Call up the Citizen Office and ask us about it.

Automobile Overhauling

The time to have your car overhauled is now. Don't put it off until the last minute. We are prepared to do this work. Call us up and we will come and get your car.

First Class Work Guaranteed
CROCKETT'S GARAGE
R. E. Crockett, Prop.
BETHEL, MAINE

PRELIMINARY ANNOUNCEMENT
WHAT YOUR DUES WILL DO in the Maine Automobile Association INC. for 1924

1. Bring you every month the "Maine Motorist"—a monthly publication for the improvement of motoring conditions—the only publication in Maine for the benefit of automobile owners.
2. Better roads in your district with a special road committee working for the betterment of roads all over the State.
3. Fight automobile thieves. The M. A. A. is a terror to automobile thieves and aid pursue them to the limit.
4. Free legal advice that will protect your rights as a motorist in the ownership and operation of your car. An emergency legal service all over the State.
5. Standard road service.
6. How much does it cost me? One dollar per car.
7. What does the dollar fee pay for? (a) Time taken by garage man to reach your car. (b) THIRTY MINUTES' service (LABOR) on the car. (c) Time taken by garage man to return to his station.
8. Do the mechanics make roadside repairs? It is an emergency service, not a repair service. It is the object of the repair car reporting to you, to get the car under way, or off the highway to the official service station making the call, as soon as possible.
9. Aid in making traffic laws and ordinances and working for improvements when necessary.
10. Defeat unfair legislation and ordinances.
11. Assist in protecting you against excessive taxation.
12. Post direction and danger signs.
13. Insure reciprocal certificates for you when leaving, by car affiliation with, and make you a member of the National Motorists' Association, America's great automobile organization.
14. Assist in compiling complete road information, and keep it accurately revised.
15. Parole you with maps and guide-books for touring.
16. Parole you with an emblem for your car that will be worth your dues for the year, from the courtesies you will receive from other motorists and garage men.

R. E. SHAW, Agent, South Paris, Maine
H. N. BRADON for Bethel

VOLUME XXIX

EASTER AT THE

The following will service and program at Church:

8:30 A. M. A sunrise praise and devotion of the Y. P. C. U.

10:45 A. M. Regular services. Sermon topic, "Hast Conquered." In this service the Girls Class will give a drama "The Meaning of Easter." Mrs. Wolfe, with the Voice, Soul, Faith, Nature, Spring, Martyr, Woman.

Assisted with music Goodnow and Mrs. Don. 12:00 Noon. Regular Sunday School.

Note:—As the Y. P. C. U. is conducting the morning there will be no evening service.

The following program at the Methodist Church April 20, at 7:45 A. M. Music, Greeting, A Sunbonnet Song, Run Kenney, Elizabeth B. Sunbonnet Babies, N. Phyllis Davis, Dorothy A. Stylish Hat, P. CANTANT Gates Ajar and Hop Organist, Miss H. Corner, Clarence

A Pilgrim, Faith, Hope, Cross-Bearer, The Chorus of Me Dorothy Haines, E. Almina Wheeler, Esther Swan, Gladys Gibbs Solo, If A Man Dies, Solo, Onward Christian Chorus

Scripture Selections, Solo, O Cross Upon Me Solo, As Weary Years, Solo, The Children Ar Chorus—Solo, They Are Not Dead

Messages to the Pilgrim The Se Solo, The Holy City, Quartet, Eugenia Haselt yer, Elva Poor, Alice Song, Who is This? Messages From Beyond Chorus—The Heavenly Response by Pilgrim Duo, Gates Ajar, Mr. and Mrs. Solo, I Know That My, etc, Seven Messengers repeat Pilgrim Accepts Message Chorus—Christ, the Lord

The following program at the Congregational Church evening, April 29, at Selection, Responsive Reading, Dorothy H.

Prayer, Recitation, Song, Primary and Intermediate, Recitation, Song, "Little Buds," Girls, Alberta

Recitation, Recitation, Recitation, Song, "Easter Flowers," Girls, Grace Van De

Recitation, Recitation, Recitation, Reading, "Coming of Easter," Boys, Alberta

Song, "Wilma and M. Recitation, Song, "Easter Bunnies," Girls, Shirley

Recitation, Song, "Midnight in the South," Lucia Van De

Recitation, Recitation, "Easter Day Is Here," Boys, Shirley

Song, Recitation, Song, "Easter Tapers,"